

# INDIA ROSA

A taste of contemporary India at home

## INDIAN TAPAS

<p><b>Rosa Dal Shorba</b> 12</p> <p>Red lentil soup, onions, garlic, ginger and tomatoes</p>	<p><b>Vegetarian Kofta Chimichurri</b> 17</p> <p>Vegetarian croquettes with Indian spices, tomato sauce and chimichurri, sliced radishes and onions</p>	<p><b>Grilled Lamb Kebab</b> 22</p> <p>Minced Quebec lamb, ginger, garlic, cheese, fried onions, Indian spices, mint-cilantro chutney</p>
<p><b>Endives Paneer &amp; Fruits</b> 17</p> <p>Paneer cheese, seasonal fruits, niçoise-style salad, cherry tomatoes, honey-lemon vinaigrette</p>	<p><b>Tandoori Vegetables</b> 18</p> <p>Cauliflower, mushrooms and peppers marinated in mango and tandoori spices, mango-mint chutney</p>	<p><b>Tandoori Mushrooms</b> 23<sup>50</sup></p> <p>Button mushrooms marinated in tandoori spices, stuffed with paneer and mozzarella, cilantro-mint chutney</p>
<p><b>Maple &amp; Goat Cheese Beets</b> 17</p> <p>Goat cheese, arugula, orange segments, candied pecans, chives, maple vinaigrette</p>	<p><b>Hariyali Tandoori</b> ♣ 19</p> <p>Chicken thighs marinated in yogurt hariyali-style, mint-cilantro chutney</p>	<p><b>Lamb Chops</b> ♣ 24</p> <p>Quebec lamb marinated in Indian spices, served with mango-cilantro chutney</p>
<p><b>Kale &amp; Oignons Bahji</b> 9</p> <p>Indian herb fritters, chickpea batter, tamarind sauce</p>	<p><b>Tikka Tandoori</b> 19</p> <p>Chicken thighs marinated in yogurt and tandoori spices, mint-cilantro chutney</p>	<p><b>Amritsari Cod</b> ♣ 24</p> <p>Fried sablefish, India Rosa tartar sauce, pineapple chutney, chives and diced cucumbers</p>
<p><b>Vegetarian Samosas</b> 8</p> <p>Fried pastry stuffed with potatoes and green peas with Indian spices, tamarind sauce</p>	<p><b>Paneer Tikka</b> 21</p> <p>Indian cottage cheese marinated in tikka spices, onions and colorful peppers</p>	
<p><b>Aloo Tikki</b> 17</p> <p>Fried potato patties, cilantro and tamarind chutneys, raita, onions, tomatoes, cucumbers and pomegranate</p>		



## SIDES

Cumin infused basmati rice 5 – House chutney 3<sup>50</sup>  
 Cucumber raita 5 – Plain naan 5 – Garlic naan 6  
 Cheese naan 7 – Tandoori roti 6

## BIRYANIS

Basmati rice sautéed with biryani spices, cilantro, fried onions, rose water, clarified butter and lime

Seasonal Vegetables	21
Shrimps	27 <sup>50</sup>
Chicken	24 <sup>50</sup>
Québec Lamb	29 <sup>50</sup>



## PULAO RICE

Reimagined,  
the India Rosa way

Sautéed rice with cherry tomatoes, caramelized onions, green peas, cashews, dried fruits, cilantro, fried onions and pomegranate

18<sup>50</sup>

## CLASSIC & REIMAGINED CURRIES

### Signature Butter Chicken ♦ 27

Chicken thighs, India Rosa signature butter sauce, tomato cream and cashews

### Tikka Masala Chicken 25<sup>50</sup>

Chicken thighs, tomato and onion sauce with tandoori spices, cashews

### Punjabi Chicken ♦ 28

Whole braised leg, spiced curry sauce with garlic, ginger and cilantro

### Madras Chicken 27

Chicken thighs, authentic South Indian curry sauce and coconut cream

### Korma Chicken Quebec Lamb 27 29<sup>75</sup>

slow-cooked, creamy onion, cashew and korma spice sauce, pistachios and almonds

### Lamb Shank Masala ♦ 33

Braised Quebec lamb, masala curry sauce with red wine

### Vindaloo Lamb 31

Braised Quebec lamb, spicy curry sauce with garlic, ginger, vinegar and red chili paste

### Calcutta Shrimps 26<sup>50</sup>

Sautéed shrimp, spiced tomato sauce with Indian spices

### Goan Cod 29<sup>75</sup>

Fried sablefish, coconut curry sauce, chili pepper and curry leaves

### Kerala Seafood ♦ 31<sup>25</sup>

Mussels, salmon, calamari and shrimp, creamy curry and coconut milk sauce, South Indian spices

## VEGETARIANS & VEGAN

### Vegetables Sabzi 21<sup>75</sup>

Grilled and braised seasonal vegetables, masala spice and tomato sauce

### Malai Kofta 22

Indian cottage cheese and potato dumplings, creamy cashew and cardamom sauce, dried fruits

### Aloo Gobi 21

Cauliflower and potatoes simmered in a spicy masala sauce

### Dal Makhani 21

Slow-cooked black lentils, creamy tomato and butter sauce

### Amritsari Chole 18

Slow-cooked chickpeas, tomato, onion and Indian spices

### Paneer Pepper Masala ♦ 22<sup>50</sup>

Indian cottage cheese, tomato and onion sauce, sautéed peppers and masala spices

### Saag Paneer 22<sup>50</sup>

Grilled Indian cottage cheese, creamy spinach and rapini sauce

### Spinach Dal Tarka 18

Slow-cooked red lentils, yellow curry sauce, ginger, garlic, tomato and spinach

### Bharta ♦ 21<sup>50</sup>

Braised Japanese eggplant, smoked onion sauce, green peas, tomato, cilantro and fried onions

## DESSERT

### Gulab Jamun

Fried Indian donuts, rose and cardamom-infused syrup, pistachio crumble.

This restaurant uses nuts in its cuisine. Despite our precautions, traces may be present in dishes. Please inform our staff if you have allergies to ensure your safety.